KEBABS & GRILLS

All kebab dishes are served with green salad, grilled onions, onion salad, rice & traditional bread

ADANA KEBAB 19
Charcoal grilled minced lamb

LAMB SHISH & ADANA 22
Charcoal grilled cubes of lamb and minced lamb

TESTI LOKUM KEBAB 27
Charcoal grilled tender lamb middle neck fillet

LAMB SHISH 22
Charcoal grilled marinated cubes of lamb

LAMB & CHICKEN SHISH 21.5
Charcoal grilled cubes of lamb and chicken

CHICKEN WINGS 19
Charcoal grilled marinated chicken wings

CHICKEN SHISH 20
Charcoal grilled marinaed chicken

CHICKEN KEBAB 19
Charcoal grilled minced chicken kofte

MIXED GRILL FOR ONE 24
Selection of lamb shish, adana kofte, chicken shish

LAMB CHOPS 26
Charcoal grilled lamb chops

LAMB RIBS 23.5
Charcoal grilled ribs

LAMB LIVER 18
Charcoal grilled lamb liver

ISKENDER KEBAB 23
Choice of Adana or chicken kebab, served on a bed of bread with our house tomato sauce & yoghurt finished with butter

SARMA BEYTI 24
Lamb or chicken beyti wrapped in lavash bread, served with our special tomato sauce & yoghurt finished with butter

SHARE THE LOVE

All platters are fixed and cannot be changed.
Served with onion salad, grilled onions, green salad & rice

PLATTER FOR 2 PEOPLE 55
1 Adana kebab, 2 lamb chops, 4 lamb ribs, 1 lamb shish, 1 chicken kofte, 4 chicken wings & 1 chicken shish

PLATTER FOR 4 PEOPLE 85
2 Adana kebab, 10 lamb ribs, 2 lamb shish, 2 chicken kofte, 2 chicken shish & chicken wings

SIDES & SALADS

RICE V 4

CHICKEN SALAD GF DF 15
Diced chicken breast on a bed of seasonal green salad

GRILLED ONIONS VG GF DF 3.5
Charcoal-grilled onions marinated with pomegranate molasses & seasoning

CHIPS V GF DF 4

SHEPHERD'S SALAD VG GF DF 5.5
Finely chopped cucumber, tomato, onions and parsley

FETA SALAD V GF 6.5
Diced tomatoes, onions, parsley, cucumber, olive oil and feta cheese

Kindly inform your server of any allergies
A discretionary service charge of 10% will be added to your bill

TESTI

MAIN MENU

COLD & HOT MEZES

All starters are served with hot traditional bread

COLD MIX MEZE (For 2 People) 19.5
Hummus, Cacık, Shakshuka, Tarama, Tabouleh, Kisir, Spinach Tarator

HOT MIX MEZE (For 2 People) 21
Fresh Calamari, Sigara Börek, Halloumi, Sucuk, Mucver, Falafel

SPICY EZME VG GF DF 6.5
Finely chopped tomatoes, onions, parsley, chill, pomegranate molasses & olive oil

SPINACH TARATOR V GF 6.5
Baby spinach mixed with creamy yoghurt and a hint of garlic

TARAMA 6
Cod roe pâté with vegetable oil and lemon juice

CACIK V GF 6.5
Finely chopped cucumber, dried mint and a hint of garlic in a creamy yoghurt sauce

ATOM V GF 7.5
Spicy roasted peppers served with strained yogurt, garlic, and olive oil

BABA GANOUSH V GF 6.5
Roast aubergine mixed with creamy yoghurt and a touch of garlic

HUMMUS VG GF DF 6
Creamy chickpeas with tahini, garlic and lemon juice

MIXED OLIVES VG GF DF 5
Green and black olives marinated with herbs

TABOULEH VG DF 6
Bulgar wheat, parsley, mint, tomatoes and lemon

SHAKSHUKA VG GF DF 6.5
Diced aubergines with peppers, onions, herbs and tomato sauce

KISIR VG DF 6
Bulgar wheat, onion, tomato purée, parsley, mixed peppers, spring onions and a blend of delicious herbs

YAPRAK SARMA V 7
Stuffed vine leaves with rice, lemon juice, dried blackcurrants and pine kernels, served with yoghurt

SOUP OF THE DAY 9
Fresh daily soup served until 6PM

SIZZLING GARLIC PRAWNS GF 12
Prawns cooked in sizzling butter & garlic

GARLIC MUSHROOMS GF 8
Mushrooms sautéed in butter with chef's special tomato sauce & cheese

VEGETABLE MUCVER V 8
Fried courgette with dill, carrot, white cheese, egg and flour, served with yoghurt

FALAFEL VG GF 7.5
Fried chickpeas with parsley, carrot, mixed peppers, celery, onion, garlic and coriander, served with hummus

HALLOUMI V GF 9
Charcoal-grilled halloumi cheese

SUJUK 9
Grilled spicy Turkish sausage

PAN FRIED PRAWNS GF 10
Sautéed prawns with peppers, onion and white wine, cooked with chef's special tomato sauce, lemon juice & garlic

HUMMUS KAVURMA 9
Lamb sautéed with paprika and butter, served on a bed of hummus

GRILLED LAMB LIVER (Ciğer kebabı) 11
Cooked on our charcoal grill, served with onion salad & lavash bread

SIGARA BOREK V 7.5
Deep-fried filo pastry filled with feta cheese and parsley

CALAMARI 9
Deep-fried fresh squid served with tartare sauce

WHITE BAIT 8
Deep-fried whitebait served with tartare sauce

V VEGETARIAN **VG** VEGAN **GF** GLUTEN FREE **DF** DAIRY FREE

VEGETARIAN

All vegetarian dishes are served with onion salad, grilled onions, green salad & bread

IMAM BAYILDI V 17
Stuffed aubergines with onion, pine kernels, dried blackcurrants, mushrooms, olive oil, parsley, peppers, served with rice (Vegan option available)

PATLICAN SOSLU V 17
Sautéed aubergines with onions, peppers, herbs, tomato sauce and a touch of garlic, served with yoghurt and rice (Vegan option available)

YAPRAK SARMA V 17
Stuffed vine leaves with rice, lemon juice, dried blackcurrants and pine kernels, served with yoghurt and rice (Vegan option available)

MOUSSAKA V 19
Layers of aubergine, tomato, potato, green peas, chickpeas, courgette and carrots, cooked in oven, topped with grated mozarella cheese and chef's special sauce

FALAFEL VG 17
Fried chickpeas, carrots, mixed peppers, celery, onions, garlic and coriander, served with hummus

TESTI SPECIAL V 20
Sautéed aubergine, tomato, hellim, onion, mushrooms, and peppers. Cooked in a clay pot with chef's special sauce, topped with melted mozzarella and served with rice

SEAFOOD

Served with green salad, grilled onions, onion salad & bread

GRILLED SEA BASS GF DF 23.5
Grilled seabass served with chips (Please ask your server for cooking time)

GRILLED SEA BREAM GF DF 23.5
Grilled seabream served with chips (Please ask your server for cooking time)

GRILLED SALMON GF DF 23.5
Grilled salmon served with chips (Please ask your server for cooking time)

MEDITERRANEAN PRAWNS 20
Pan fried king prawns with mixed peppers, garlic, onions, butter and fresh tomato, served with rice

CHEF'S SPECIAL

KLEFTIKO (LAMB SHANK) 20
Slow-cooked to perfection, our tender lamb shank is braised in a rich home-made sauce with celery, carots, onion, and garlic. Served with baby potatoes

AUBERGINE ISKENDER V 21
Charcoaled aubergines with yoghurt, served with our house tomato sauce and finished with hot butter served [illegible]e
(Vegan option available)

TESTI